

## Claims

1. A method for producing cheese with 5% or less fat in dry matter, comprising:
  - a) treating a dairy composition comprising cow's milk and/or one or more cow's milk fractions,  
5 with a phospholipase;
  - b) producing cheese from said phospholipase treated dairy composition.
2. The method of claim 1 wherein the fat content of the cheese is 0-4% fat in dry matter.
- 10 3. The method of claim 1 wherein the fat content of the cheese is 0-3% fat in dry matter.
4. The method of any of the claims 1-3 wherein the phospholipase is inactivated by a heat treatment after step a) before step b).
- 15 5. The method of any of claims 1-4 wherein the dairy composition comprises one or more cow's milk fractions selected among skim milk, butter milk, whey, cream, or any combination thereof.
6. The method of claim 1 wherein the dairy composition consists of skim milk.
- 20 7. The method of any of claims 1-6 wherein the cheese is stretched curd cheese.
8. The method of claim 7 wherein the cheese is Mozzarella cheese.
9. The method of claim 8 wherein the cheese is Pizza Cheese.
- 25 10. The method of any of the claims 1-9, further comprising the step of processing the cheese into a food product.
11. The method of claim 10, wherein said food product is selected from the group consisting of pizza, ready-to-eat dishes, toast, burgers, lasagna, dressing, sauces, cheese powder, cheese flavor, and processed cheese.
- 30 12. A cheese prepared by the method of any of the claims 1-9.

13. A method for producing cheese, comprising:

a) treating a dairy composition with 5% or less fat in dry matter comprising cow's milk and/or one or more cow's milk fractions, with a phospholipase; and

5 b) producing cheese from said phospholipase treated dairy composition.